

S.No. 5719

16 SCCND 7

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

Part III – Nutrition and Dietetics – Major

BAKERY AND CONFECTIONERY

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. Differentiate batter and doughs.
2. Define tempering.
3. List the functions of yeast.
4. Give the methods to store baked products.
5. Differentiate walk in cooler and walk in freezer.
6. Write the uses of convection oven.
7. What are sponge cakes?

8. List the common ingredients used in cake making.
9. What is a fondant?
10. What are marsh mallows?

SECTION B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b) in each.

11. (a) Write short notes on straight dough method.
Or
(b) Give one composition of wheat.
12. (a) Discuss the functions of egg in bakery products.
Or
(b) Write the role of sugar in baking.
13. (a) Explain the construction of a modern oven.
Or
(b) Brief on the classification of major and minor equipments.
14. (a) Write the qualities of a good load.
Or
(b) Discuss about the objective methods of evaluating baked products.

15. (a) Explain the methods of making toffee.
Or
(b) Discuss the methods of preparing fruit drops.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Explain:
(a) Enrichment of flour.
(b) Structure of wheat kernal.
17. Discuss in detail about the different methods of leavening and functions of leavening agents.
18. Summarize about the manufacture of major equipments.
19. Explain about cake faults and remedies.
20. Give the preparation of any four hard boiled candies.